

# Elegant Cafe

Wortham Theater Center – Founders Salon  
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## 2019 FALL BALLET “GISELLE”

### APPETIZER

BRAISED BEEF AND MEDITERRANEAN OLIVES EN BRIOCHE, THYME BUERRE BLANC

-OR-

CREAMED CELERY POTAGE WITH TRUFFLE OIL DRIZZLE

-OR-

ROASTED GOLDEN BEET CARPACCIO TOPPED WITH ARUGULA, PISTACHIO AND CRUMBLD GOAT CHEESE, CITRUS  
BALSAMIC DRESSING

### ENTRÉE

ANCHO CRUSTED VEAL MEDALLIONS WITH CAULIFLOWER PUREE, SAUTÉED SPINACH AND YELLOW WAX BEAN,  
BRANDY REDUCTION

-OR-

SNAPPER EN PAPILOTE WITH TOMATO, SQUASH AND ARTICHOKE HEARTS, HERBED RICE PILAF

-OR-

STUFFED ZUCCHINI WITH CARAMELIZED ONION, MEATLESS CRUMBLE, RATATOUILLE AND PUREED TOFU,  
ROSEMARY JUS

-OR-

TENDERLOIN OF ANGUS BEEF WITH CAULIFLOWER PUREE, SAUTÉED SPINACH AND YELLOW WAX BEAN, BRADY  
REDUCTION

### DESSERT

GOLDEN DELICIOUS APPLE CRISP WITH GOLDEN RAISIN, GOLDEN HONEY AND OATMEAL CRUMBLE

-OR-

CHOCOLATE ITALIAN CREAM CAKE ENROBED IN WHITE CHOCOLATE, CREAM CHEESE DRIZZLE

-OR-

SEASONAL FRESH FRUIT

\*PRIX FIXE 3 COURSE \$60.00

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CHARCUTERIE - ARTISANAL CHEESES WITH SMOKED SALMON AND SLICED MEATS  
\$20.00

\*\*GRATUITY NOT INCLUDED\*\*